

BIER

ON TAP

Allagash White	10
Guinness	9
Lone Pine Portland Pale Ale	8
Small Change A Little Rain	9
Von Trapp Bohemian Pilsner	9
Cambridge Brewing Flower Child IPA	10
Brooklyn Lager	8

PACKAGED

Citizen Cider Unified Press	11
Duvel	12
Switchback Ale	8
Rothaus Pils	9
Lawson's Hazy Days NEIPA	11
Miller High Life	6
Narragansett	6
Topo Chico Hard Seltzer	7
True North Turning Violet Sour	11

POWER COUPLES | 12

BARTENDERS CHOICE High Life & Meletti
HAM ON RYE Hamm's & Old Overholt Rye
CRAZY EX Ganny & Malort
ROULETTE High Life or Narragansett & Mystery Shot

FREE-SPIRITED | 12

SLIGHTLY SEASONAL
Strawberry, Mint, Green Apple, Seedlip Garden 108, Soda

KENTUCKY GENTLEMAN
Kentucky 74 Spiritless, Blood Orange, Lemon

COOL RELATIVES

G'INTERNATIONAL: Tommy Rotter Barrel Aged (New York), Botanist (Scotland), Procera (Namibia)	35
SCOTTISH DRAMS: Oban 14, Lagavulin 16, Talisker 10	40
HIGH ROLLER: Bruichladdich Black Arts 1992, Yamazaki 12, Middleton Very Rare	100
BOURBON BARRONS: Willett 8 Year, Pappy Van Winkle 10 Year, Wild Turkey Master's Keep Voyage	120



VINO | 16

ROSÈ
Syrah
Dancing Crow, 2022, Lake County, California

WHITE
Muscat Ottonel
Union Sacré, 2022, Monterey, California

Greco di Tufo
Orneta, 2020, Campania, Italy

RED
Chancellor+Pinot Noir
Thirsty Owl, 2019, Finger Lakes, New York

Vernacia Nera
Colleluce, NV, Piedmonte, Italy

ORANGE
Moschofilero
Troupis "Hoof & Lur", 2022, Peloponnese, Greece

SPARKLING
Cava
Roxanne, NV, Catalonia, Spain
Rosè| Oyster River "Morphos", 2022, Maine

GROWER CHAMPAGNE
Blanc de Noir ^{1/2 bottle}
Bertrand-Delespierre-Premiere Cru | 35

Blanc de Blanc ^{full bottle}
Le Mesnil Grand Cru Brut NV | 70

OLD FRIENDS

SEASONAL SPRITZ | 16
Vodka, Strawberry, Mint, Green Apple.
Prosecco, Soda

HABANA AFFAIR | 18
Pueblo Viejo Reposado, Habanero,
Agave, Grapefruit, Paprika Rim

BLACK GOLD | 16
Old Forester Bourbon, Lemon, Honey,
Squid Ink, Mezcal Float

WEIGHT OF A DUCK | 16
Lawley's Dark Rum, St. Elizabeth's
Allspice Dram, Toasted Coconut, Lemon

FLUFFY TED | 16
Teddie's Peanut Butter Washed Old
Overholt Rye, Marshmallow Fluff, Egg

NEW PALS

COLD TEA | 17
Ansac VS, Sesame, Dry Vermouth, Clarified
Lemon, Tamari Soy

NUTCRACKER | 16
Highwest Double Rye, Pistachio, Hazelnut,
Mole Bitters, Black Walnut Bitters

CELEBRIMBOR | 16
Roku Gin, Celery, Genepy, Lime, Regan's
Orange Bitters

BIG BIRD'S DEMISE | 17
Speyburn Blended Scotch, Jura 10, Malort,
Maraschino, Sumo Mandarin, Lime, Tiki
Bitters, Beet Oil

GROUP HANGS

DRAGON'S MILK | FOR TWO | 30
Slane Irish Whiskey, Dragonfruit Liqueur, Guava, Pistachio, Lemon

EXPERIMENT #3 | FOR TWO | 33
Planteray Three Star, Old Monk Dark Rum, Pineapple, Rice, Coconut, Saffron

BIGELOW PUNCH | FOR FOUR | 59
Japanese Whiskey, Boston Harbor Maple Cream, Dry Curacao, Cream, Citrus

CLASSY AQUAINTANCES

BENZALDEHYDE
Lawley's Small Batch Gin, Lazzaroni Amaretto, House Orgeat, Lemon,
Cream, Eggwhite | 22

BRIDGE BURNER | 25
Sagamore Rye Sherry Cask, Sagamore Amaro, Calvados, Campari

OBERON
Hibiki Harmony Japanese Whiskey, Pierre Ferrand, Lemon, Olive, Carpano Antica
Trimbach Kirschwasser | 55

**Please drink responsibly and never drive drunk.
Please let a staff member know if you need help getting home safely.

RAW & SNACKS

CAVIAR CORNER

UGLY ONION DIP | 15

Sour Cream & Onion Chips, Smoked Paprika, Sturgeon Caviar

BUTTERMILK FRIED CHICKEN TENDERS | 15

Hot Honey Mustard, Togarashi, Scallions, Sturgeon Caviar

BUCATINI | 20

Alfredo, Parmesan, Sturgeon Caviar

COLOSSAL SHRIMP COCKTAIL* | 3.50 EACH

Cocktail Sauce, Creole Remoulade

OYSTERS ON THE HALF SHELL* | 18 OR 36

Champagne Mignonette, Cocktail Sauce

CHILE & TANGERINE OLIVES | 7

Chiles, Citrus, Herbs

ANCHO BLACK BEAN HUMMUS | 14

Tahini Yogurt, Cilantro, Smoked Paprika, Warm Pita

TRUFFLE FRIES | 12

House-Cut, Truffle & Parmesan, Truffle Aioli

24 MONTH AGED PROSCIUTTO DI PARMA | 12

Cavailon Melon, Tuscan Olive Oil

ONE PERFECT CHEESE | 12

Eidolon - Martha's Vineyard - Organic Cow's Milk
Bloomy Rind, Sour Cherry Marmalade, Hazelnut Crumble, Grilled Bread

EXECUTIVE CHEF: SHAYNE NUNES

Please inform your server if anyone in your party has a food allergy. Some items contain nuts and other allergens.
Recent health inspection available at request.

* These items are served raw or undercooked and may be cooked to your specifications.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

SMALL PLATES

PEACHES & CREAM | 18

Maplebrook Farm Burrata, Grilled Peaches, Baby Arugula,
Sunflower Pesto, Sourdough

BRUSSELS SPROUT BRAVAS | 14

Za'atar Spices, Tahini Yogurt

Add Crispy Pork Belly \$5

TRUFFLED MUSHROOM TOAST | 16

Exotic Shrooms, Marsala Truffle Cream, Iggy's Sourdough

DUCK MEATBALLS | 18

Ikea Sauce, Tart Cherry Marmalade, Herbs

BONE MARROW | 16 EACH

Ancho Chile, Parmesan Breadcrumbs, Country Toast

***sherry shot luge to accompany +5*

TRUFFLED LAMB TARTARE | 19

Capers, Cornichons, Dijonnaise, Sour Cream & Onion Chips

ROASTED PORTUGUESE OCTOPUS | 19

Confit Onions & Baby Potatoes, Lots Of Garlic, Olive Oil, Grilled Bread

FISH & CHIPS | 16

Beer Battered Cod Cheeks, Shoestring Fries, English Pea Puree, Malt Vinegar

THE BRANDT BURGER | 21

New School American Cheese, Crispy Shallots, Truffle Aioli,

Sesame Brioche, Truffle Fries

add north country bacon + 3

SOMETHING SWEET?

CAST IRON COOKIE | 12

Chocolate Chip, Vanilla Bean Ice Cream, Dark Chocolate Sauce

VANILLA CREME BRULEE | 12

Mixed Berries, Chantilly Cream

In an effort to support our non-tipped hourly employees, a 3% Kitchen Service Fee is added to all checks and is paid entirely to our hourly kitchen staff. This fee is voluntary and can be removed if you prefer to opt out.

Please speak to your server for more information.

A 20% service fee will be added to the check for large parties of six or more. This fee is paid entirely to the service staff.